

NEO CRISPY

**Yeast product rich in amino acids and peptides
to preserve the freshness potential of white and rosé wines**

CHARACTERISTICS

NEO CRISPY is a yeast product rich in amino acids and peptides. **NEO CRISPY** helps protect musts against oxidation. **NEO CRISPY** is recommended to preserve the color and aromatic profile of fresh and fruity white and rosé wines.

ENOLOGICAL PROPERTIES

- Early protection of aromatic compounds.
- Color protection against oxidation.
- For maximum efficiency, add **NEO CRISPY** to a clarified must before the start of the alcoholic fermentation. The aromatic potential of the must thus protected will then be expressed by the yeasts.



*Picture: visual impact of the addition of 25 g/hL of **NEO CRISPY** to a rosé wine compared to the same untreated wine.*

APPLICATION FIELD

- For the vinification of aromatic white and rosé wines.

APPLICATION RATE

Recommended application rate: 15 to 30 g/hL.
Maximum application rate according to current european regulations: none.

INSTRUCTIONS FOR USE

Dissolve **NEO CRISPY** in 10 its weight of water or must.
Add to the volume to be treated. Ensure proper homogenization.

Precaution for use:

For oenological and specifically professional use.
Use according to current regulation.

PACKAGING

1 kg bag - Box of 15 x 1 kg.
5 kg bag - Box of 3 x 5 kg.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place.
Once open: use quickly.
Best used before BLUB date written on package.

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